TABLE I—ALLOWANCES FOR QUALITY FACTORS—Continued

| Factor | Sample unit size | Maximum number permissible for the respective grade | | |
|--|------------------|---|---|--|
| | | A | В | С |
| Blemished—limited to Harmless extraneous material. | 20 ozs | 3Average 1 piece per 60 oz. net contents. | 7 Average 1 piece per 40 oz. net contents. | 15. Average 1 piece per 20 oz. net contents. |

LOT COMPLIANCE

§ 52.811 Ascertaining the grade of a lot.

The grade of a lot of frozen red tart pitted cherries covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 through 52.83).

SCORE SHEET

§ 52.812 Score sheet for frozen red tart pitted cherries.

Size and kind of container.

Container mark or identification.

Label (style of pack, ratio of fruit to sugar, etc., if shown).

Net weight (ounces).

Size 1.

| Score points. | | | | | |
|-------------------|-----|---------|--------------------|--|--|
| Color | 30 | (A) | 27–30 | | |
| | | (B) | ² 24–26 | | |
| | | (C) | ² 21–23 | | |
| | | (SStd.) | ² 0-20 | | |
| Freedom from pits | 20 | (A) | 18–20 | | |
| | | (B) | ² 16–17 | | |
| | | (C) | ² 14–15 | | |
| | | (SStd.) | ² 0-13 | | |
| Freedom from de- | 20 | (A) | 18–20 | | |
| fects. | | (B) | ² 16–17 | | |
| | | (C) | ² 14–15 | | |
| | | (SStd.) | ² 0–13 | | |
| Character | 30 | (A) | 27-30 | | |
| | | (B) | ² 24–26 | | |
| | | (C) | ² 21–23 | | |
| | | (SStd.) | ² 0–20 | | |
| Total score | 100 | | | | |

Grade.

² Indicates limiting rule.

Normal flavor.

Subpart—United States Standards for Grades of Dates

SOURCE: 20 FR 5755, Aug. 10, 1955, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

PRODUCT DESCRIPTION, STYLES, AND GRADES

§52.1001 Product description.

Dates are the properly cured fresh fruit of the date tree (Phoenix dactylifera) which may or may not be softened by hydration. For the purposes of the standards in this subpart, dates, when referred to as "dry dates for processing," means that the dates are dry and have not been softened by hydration.

§52.1002 Styles of dates.

- (a) Whole or whole dates means whole unpitted dates from which the pits have not been removed and which may be slit longitudinally.
- (b) *Pitted* or *pitted* dates means whole dates from which the pits have been removed.
- (c) *Pieces* or *date pieces* means dates that have been cut or sliced into small pieces and that can be handled as individual units.
- (d) Macerated or macerated dates means dates that have been ground, chopped, mashed, or broken or that have been cut or sliced into small pieces and that cannot be handled as individual units.

§52.1003 Grades of dates.

(a) U.S. Grade A or U.S. Fancy is the quality of whole or pitted dates that are of one variety, that possess a good color, that are practically uniform in size, that are practically free from defects, that possess a good character, and that score not less than 90 points

¹ See size limitation for U.S. Grade A and U.S. Grade B.